

Re-Inspections for August 2014

1. Days Inn and Suites 160 I-45 South	Score: 3	Sanitizer tested too strong
2. El Gordo Taqueria 611 11th Street	Score: 4	Expiration dates are needed for product
3. Golden Corral 2050 11th Street	Score: 3	Sanitizer for dishwasher and 3 compartment sink tested too weak.
4. Little Caesars 111 I-45 South	Score: 3	Gnats observed around 3 compartment sink
5. McDonald's #1 2719 11th Street	Score: 5	Improper cold hold
6. McKenzies BBQ & Burgers 1548 11th Street	Score: 0	All critical violations corrected
7. Panaderia Mauro Antonio Conchas 218 Hwy 190 East	Score: 3	Sanitizer tested too strong
8. Rey Y Z (August 6th) 525 11th Street	Score: 25	Improper cold hold Expired milk and hot dogs pulled from walk-in cooler Expiration dates are needed on cooked product. Soap must be provided at handsink at all times No sanitizer available in prep area No Certified Food Manager Thermometer is needed inside cooler
(August 25th)	Score: 13	All raw product must be stored below all ready-to-eat foods Chemical spray bottles needs to be labeled with chemical name. Sanitizer tested too weak No Certified Food Manager
9. Shipley's Donuts #1 3011 Hwy 30 West	Score: 0	All critical violations corrected